COMPLETE LISTING OF ALL PENDING CLAIMS

1 – 10 (Canceled)

11. (previously presented) A dietary supplement comprising a pharmeceutically acceptable excipient, and vegetable protein bound phenolics, the phenolics being bound to the protein by covalent bonding wherein said dietary supplement has been prepared by a process comprising the steps of:

adding alkali to an admixture of vegetable flour with water where said flour comprises naturally occurring protein and naturally occurring phenolics until said aqueous admixture is of alkaline pH;

allowing the naturally occurring phenolics to oxidize and covalently attach to the protein;

removing solids from said admixture of alkaline pH;

adding acid to the admixture until said admixture is of neutral or acidic pH thereby causing vegetable protein bound phenolics to precipitate as a solid;

isolating the solid precipitate, and

admixing the vegetable protein bound phenolics constituting a solid precipitate with a pharmaceutically acceptable excipient.

12. (original) A dietary supplement in accordance with Claim 11 having been prepared by the process additionally comprising the step of drying the solid precipitate before the step of admixing it with a pharmaceutically acceptable excipient.

13. (original) A dietary supplement in accordance with Claim 11 which is in the form of a tablet, capsule or soft-gel capsule.

14. (original) A dietary supplement in accordance with Claim 11

comprising approximately 25 to 95 per cent by weight of the vegetable protein bound phenolics.

15. (original) A dietary supplement in accordance with Claim 11 wherein each unit dose of the supplement has an antioxidant capacity of 2,500 to 200,000 micromoles of trolox equivalent per unit dose of the supplement.

16. (original) A dietary supplement in accordance with Claim 11 which is in the form of a tablet, capsule or soft-gel capsule.

17. (original) A dietary supplement in accordance with Claim 11 wherein the vegetable protein bound phenolics are from a source selected from the group consisting of buckwheat, sunflower seeds, soy beans, hops, mustard seeds, cottonseeds, peanuts, safflower seeds, rape seed and flax seeds.

18. (original) A dietary supplement in accordance with Claim 11 having been prepared by the process additionally comprising the step of adding exogenous phenolics of the type naturally occurring in plants to the admixture of vegetable flour with water.

19. (original) A dietary supplement in accordance with Claim 18 wherein exogenous phenolics are added to the admixture in a ratio of approximately 0.25 to 5.0 weight units of exogenous phenolics to 100 weight units of vegetable flour.

20. (original) A dietary supplement in accordance with Claim 19 wherein exogenous phenolics are added to the admixture in a ratio of approximately 0.5 to 2.0 weight units of exogenous phenolics to 100 weight units of vegetable flour.

21. (original) A dietary supplement in accordance with Claim 18 wherein exogenous phenolics are selected from a group consisting of

phenolic acids, catechins, flavones, anthocyanidins and isoflavones.

22. (original) A dietary supplement in accordance with Claim 21 wherein exogenous phenolics comprise quercetin.

23. (original) A dietary supplement in accordance with Claim 18 wherein each unit dose of the dietary supplement has an antioxidant capacity of 12,500 to 2,000,000 micromoles of trolox equivalent per unit dose of the supplement.

24. (Canceled)

25. (Canceled)

26. (previously presented) A food product comprising vegetable protein bound phenolics, the phenolics being bound to the protein by covalent bonding wherein said food product has an antioxidant capacity of 50 to 2,000 micromoles of trolox equivalent per gram of the food product, said food product having been prepared by a process comprising the steps of:

adding alkali to an admixture of vegetable flour with water where said flour comprises naturally occurring protein and naturally occurring phenolics until said aqueous admixture is of alkaline pH;

allowing the naturally occurring phenolics to oxidize and covalently attach to the protein;

removing solids from said admixture of alkaline pH;

adding acid to the admixture until said admixture is of neutral or acidic pH thereby causing vegetable protein bound phenolics to precipitate as a solid;

isolating the solid precipitate, and

admixing the vegetable protein bound phenolics constituting a solid precipitate with a nutritional product having caloric value.

27. (original) A food product in accordance with Claim 26 having been prepared by the process additionally comprising the step of drying the solid precipitate before the step of admixing it with a pharmaceutically acceptable excipient.

28. (original) A food product in accordance with Claim 26 which is in the form of edible bars or liquid shakes.

29. (original) A food product in accordance with Claim 26 having been prepared by the process additionally comprising the step of adding exogenous phenolics to the admixture of vegetable flour with water.

30. (original) A food product in accordance with Claim 29 wherein exogenous phenolics are added to the admixture in a ratio of approximately 0.25 to 5 weight units of exogenous phenolics to 100 weight units of vegetable flour.

31. (original) A food product in accordance with Claim 30 wherein exogenous phenolics are added to the admixture in a ratio of approximately 0.5 to 2.0 weight units of exogenous phenolics to 100 weight units of vegetable flour.

Claims 32 – 45 (Canceled)

46. (previously presented) A food product in accordance with Claim 26 wherein said phenolics are from a source selected from the group consisting of buckwheat, sunflower seeds, soy beans, hops, mustard seeds, cottonseeds, peanuts, safflower seeds, rape seed and flax seeds.